Orange Dream Cake

The flavors of orange and lemon really come through in this recipe. Using the low-fat topping instead of whipped cream will give you less calories or a bigger piece of cake !

2/3 cup butter, softened
1-1/3 cups sugar
2/3 cup fresh orange juice
3 Tbs. fresh lemon juice
1 tsp. grated orange peel
1 tsp. grated lemon peel
2 eggs
2 cups cake flour
2 tsp. baking powder
1 tsp. salt
       FROSTING:
1 cup flaked coconut
1/4 cup sugar
2 Tbs. fresh orange juice
1 Tb. fresh lemon juice
4 tsp. grated orange peel, divided
1 cup heavy cream, whipped or Cool Whip

In a large mixing bowl, cream butter and sugar.
Add juices and peel; mix well (mixture may appear curdled).
Add eggs, one at a time, beating well after each addition.
Sift flour with baking powder and salt; add to creamed mixture and mix well.
Pour into two greased and floured 8-inch cake pans.
Bake at 375 degrees for 25 - 30 minutes or until cake tests done.
Cool in pans for 10 minutes before removing to a wire rack to cool completely.

FROSTING: Combine coconut, sugar, juices and 3 teaspoons peel; mix well.
Let stand for 10 - 15 minutes or until sugar is dissolved.
Fold in whipped cream or topping.
Spread between cake layers and over the top.
Sprinkle with remaining orange peel.
Chill for at least one hour. Store in the refrigerator.

Yield: 10 - 12 servings.